



breakfast offerings

6 am – 12 noon

organic steel-cut oats toasted pecans & blueberries.	\$8
* egg sandwich bacon tomato cheddar and egg.	\$8
* vegetarian egg bake with toast.	\$8.5
add two strips of bacon.	\$11.5
dutch pancake berries house made whipped cream	\$12
or savory with farm vegetables.	
breakfast burrito potato egg cheese salsa.	\$9
add bacon chorizo	\$11
avocado toast pico de gallo.	\$6
bowl of granola or berries.	\$4.5
granola with berries & milk.	\$6.5
yogurt parfait.	\$6.5
levain or ciabatta toast butter and jam.	\$5

lunch nourishment

11:00 am – 8:00 pm

baby gem cob salad hard boiled egg tomato avocado bacon	\$13
bleu cheese dressing.	
chicken salad on croissant apples walnuts	\$13
honey mustard side salad.	
pulled pork pickled red peppers on brioche	\$14
cabbage slaw cilantro jalapeno.	
toasted pb&j justins pb house made jam	\$9
sliced apples honey crème fraiche.	
* BLT horseradish crème fraiche with mixed greens salad.	\$13.5
grilled cheese.	\$9.5
grilled cheese with cup of tomato soup.	\$13.5
tomato soup.	\$9.5
vegetable white bean soup.	\$9.5
mac n cheese.	\$10.5
mac n cheese jalapeño and bacon.	\$12.5

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

* these foods may contain raw eggs or undercooked meats